



# Festive Party Nights

## Starter

**Rich Roasted Tomato and Basil Soup**

*served with Freshly Baked Bread*

**Pork and Cranberry Pâté,**

*Dressed Salad Leaves and Chutney*

*served with Crusty Ciabatta*

**Fresh Melon with Winter Berries  
and Fruit Coulis (VG/GF)**

**Smoked Salmon and Lemon Crème Fraiche**

*served with Buttered Brown Bread*



## Main Course

**Succulent Roast Turkey**

*served with Apple and Cranberry Stuffing,*

*Pigs in Blankets and Rich Gravy*

**Slow-Cooked Braised Beef au Povere**

*served with Creamy Mashed Potato*

**Pan-seared Salmon Fillet**

*paired with a Shrimp and Dill Beurre Blanc*

**Individual Mushroom and**

**Rosemary Wellington (VG)**

*served with Vegan Gravy*

*All served with a selection of seasonal vegetables,  
roasted potatoes & slow-braised red cabbage*

## Dessert

**Heavenly Orange and Passion Fruit Tart**

*served with Spiced Cherry Compote*

**Traditional Christmas Pudding**

*served with Winter Berries and*

*an Indulgent Brandy Sauce*

**Rich White Chocolate Cheesecake**

*served with Warmed Winter Berries*

## Optional Fourth Course

**Cheese and Biscuits**

*£7.50 per person*

(V) Vegetarian, (VG) Vegan, (GF) Gluten Free

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives.

Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu.

Please note our kitchens work with gluten-containing products so we cannot guarantee that our dishes will be free of gluten traces.